

Plated Dinner Selections

Soups

Choose one

Seasonal soup du jour \$5.95

French onion soup au gratin \$7.95

Lobster bisque, sherry wine and poached lobster \$8.95

Salads

Choose one

Mixed green salad with honey poppy seed dressing \$5.95

Baby green salad with dried cranberries, toasted pine nuts, balsamic vinaigrette \$7.95

Crisp romaine with caesar dressing, parmesan croutons \$7.95

Frisee-gorgonzola salad with caramelized pecans, honey balsamic vinaigrette \$7.95

Entrees

Choose up to three

Fish courses

Flounder francaise, wilted baby spinach, fresh lemon and white wine sauce \$23.95

Wasabi crusted yellowfin tuna, baby bok choy, sriracha chili and sweet soy sauces \$26.95

Miso-sake roasted atlantic salmon, sticky rice, grilled asparagus, ginger vinaigrette \$24.95

Char grilled fish of the day, fresh tomato salsa, grilled vegetables MP

Twin South African lobster tails with grilled vegetables, drawn butter and fresh lemon MP

Meat courses

Grilled marinated chicken paillard, grilled vegetables and herb jus \$21.95

Ginger glazed chicken, stir fried vegetables, sesame soy vinaigrette \$22.95

Char grilled pork chop, whipped potatoes, port wine demi glace \$24.95

Prime rib of beef au jus with horseradish sauce, seasonal vegetables \$27.95

Char broiled filet mignon, onion confit and grilled vegetables, bordelaise sauce \$28.95

New York strip steak, crispy fried leeks, red wine demi glace \$27.95

Vegetarian courses available upon request

Guarantees are due one week prior to function including counts for selections. Guarantees may be increased until two days prior to function.

Sales tax and gratuity not included